

Turkey & Autumn Vegetables “Pie-Eyed” Pot Pie w Sweet Potato Crust, Pumpkin Cornbread Crotons & Laurentide Pinot Gris

Ingredients

Pumpkin Cornbread:

- 1 c Pumpkin puree
- ¼ c Butter melted
- 2 Eggs beaten
- 1 c Buttermilk
- 1 c Cornmeal
- 1 c Flour or GF flour mix
- 4 t Baking powder
- ¼ c Brown sugar
- 1 t Salt

“Pie-Eyed” Pot Pie:

- 2 c Roasted Turkey diced
- 1 Sweet potato roasted peeled sliced
- ½ c Onion chopped
- 1 t Garlic diced
- 1 Fennel bulb sliced
- 1 Leek sliced
- 1 Celery rib chopped
- 1 Carrot large peeled chopped
- ½ -1 c Butternut squash diced
- 1-2 c Kale chopped
- 4 T butter
- 1 T Parsley/sage/rosemary/thyme dried
- Sea salt & cracked pepper to taste
- 1 c Laurentide Pinot Gris
- 1 c Chicken stock
- 1 c Heavy cream
- 1-3 T Cornstarch mixed w enough cold water to dissolve
- 1 c Cheese of choice blend shredded

Preparation Instructions

Use roasted turkey leftovers

& Laurentide wine to make this “Pie-Eyed!”

Prepare Cornbread:

1. Preheat oven to 400
2. Cover cookie sheet w parchment
3. Mix wet cornbread ingredients
4. Mix dry cornbread ingredients
5. Pour wet into dry/stir until combined
6. Spread mixture over cookie sheet evenly
7. Bake until toothpick comes clean
8. Cool/cut into croton size/dry/set aside

Prepare “Pie-Eyed” Pot Pie:

9. Grease large casserole dish/line bottom with sweet potato slices/set aside
10. Melt butter & sauté vegetables in pan
11. Season w herbs, salt & pepper
12. Remove vegetables leaving butter in pan/mix vegetables w turkey/set aside
13. Deglaze pan w wine/reduce/add stock
14. Add heavy cream/bring to boil
15. Add cornstarch w cold water slurry/whisk until thickened as desired
16. Add grated cheese/whisk until smooth
17. Preheat oven 325
18. Fill prepared casserole dish w turkey & vegetable mix ~½ way
19. Ladle sauce over mixture to cover
20. Bake uncovered until bubbling ~30 min
21. Top w cornbread crotons until toasted
22. Serve w Pinot Gris from Laurentide!

Serves ~6

Recipe: Laurentide Winery S Braymer

